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Patent  
Attorney's Docket No. 011525-273

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

In re Patent Application of

) **Reply Under 37 C.F.R. §1.116**

Craig Howard DOAN et al.

) **Expedited Procedure**  
)) **Technology Center 1700**

Application No.: 09/800,673

) **Group Art Unit: 1761**

Filed: March 8, 2001

) **Examiner: Robert A. Madsen**

For: PROCESS FOR PREPARING  
FRENCH FRIED POTATOES  
HAVING AN EXTENDED SHELF  
LIFE AT REFRIGERATED  
TEMPERATURES AND A  
REDUCED RECONSTITUTION  
TIME

) **Confirmation No.: 4837**  
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**AMENDMENT PURSUANT TO 37 C.F.R. §1.116**

**MAIL STOP AF**

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Sir:

In complete response to the Official Action dated April 9, 2003, please amend the above-identified application as follows.

**Amendments to the Specification:** None

**Amendments to the Claims** are reflected in the listing of claims which begins on page 2 of this paper.

**Amendments to the Drawings:** None

**Remarks/Arguments** begin on page 6 of this paper.

**Appendix:** None